



Spreads

Tyrokafteri

Creamy feta cheese, roasted red peppers, chili flakes

€7.00

Taramosalata

Fish roe mousse, aromatic olive oil

€8.00

Smoked Eggplant Dip

Smoked eggplant, pine nuts, crispy pita bread

€7.00

Salads

Tomato

Peeled tomato, Greek salad broth, feta ice cream, carob rusk, fresh oregano

€11.00

Caprese

Mixed cherry tomatoes, burrata, pine nuts, balsamic dressing

€13.00

AURA Salad

Baby spinach, endive, strawberries, avocado, onion, pistachio sesame brittle

€14.00

Black Caviar

Beluga lentils, zucchini, beetroot, avocado

€13.00

Meze

Spinach Pie

Spinach, crispy phyllo pastry

€10.00

Cheese Loukoumades

Mozzarella, smoked cheese, tomato jam

€11.00

French Fries

Rosemary, garlic

€6.50

Steamed Mussels

Retsina wine, kumquat

€16.50

Fried Calamari

Guacamole, basil pesto mayonnaise

€16.00

Grilled Octopus

Black-eyed peas, spinach, caramelized onion, capers

€17.00

Tuna Graviera

Basil pesto, tomato chutney

€16.00

Raw

Athenian Style
Grouper, cucumber jelly infused with mastiha aroma, olive oil mayonnaise
€15.00

Sea Bass Carpaccio
Citrus fruits, coriander, chili
€16.00

Yiaourtlou Tartare
Beef steak tartare, tomato cream with cumin & garlic, Kimolos-style flatbread
€15.00

Tuna Tartare
Mango, chili, olive oil mayonnaise
€16.00

Two Time Roll
Tempura shrimp, salmon, cream cheese, unagi sauce
€15.00

Tiger Roll
Lobster, eel, mango, avocado, caviar, kataifi pastry, spicy mayo
€18.00

Sea

Cod “Tsigareli”
Sautéed wild greens, potato confit, avgolemono sauce
€20.00

Sautéed Sea Bass
Sweet pumpkin risotto, bouillabaisse sauce
€19.00

Grouper with Okra
Potato chips, sherry vinegar sauce
€25.00

Pasta – Risotto

Seafood Tagliolini
Squid ink, shrimp, calamari, mussels, coconut cream, rocket pesto
€16.00

Lobster Calamarata
Limnos wine, chili flakes, basil
€20.00

Pumpkin Tortelli
Parmesan cream, hazelnut
€13.50

Mushroom Pappardelle
Selection of wild mushrooms, aged graviera cheese, tomato confit
€15.50

Asparagus Risotto
Crispy parmesan, chives, lime
€15.00

Land

Veal Fillet
Celeriac, thyme sauce
€26.00

Pork Belly
Sweet potatoes, grilled cabbage, grape molasses
€17.00

Chicken
Corn, feta cheese, fresh oregano, ragù sauce
€19.00

Rack of Lamb
Trahanas, mushrooms, graviera cheese, wine sauce
€25.00